

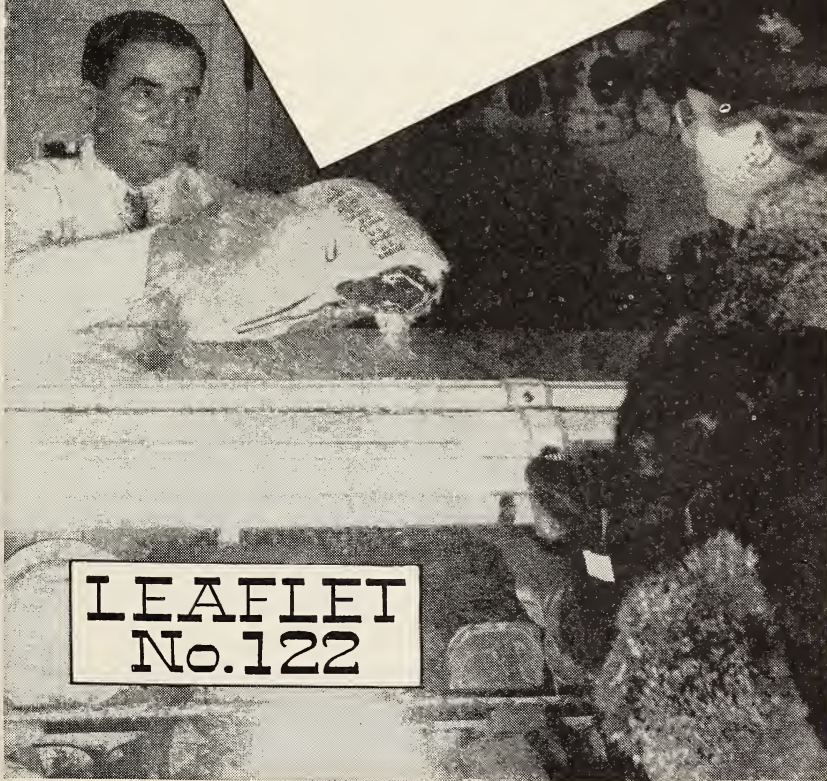
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7/22 sl. rev. July 1971

U.S. DEPARTMENT OF AGRICULTURE

U. S.
GRADED
and
STAMPED
MEAT



LEAFLET
No. 122

How the Grading is Done

By the Agricultural Marketing Service ¹

WHEN carcasses and cuts of meat are to be labeled for grade, a roller stamp, applied by the Government grader or under his immediate supervision, is carried down the length of the carcass by a continuous motion. Other imprints of the stamp are so made that the label appears on all the principal retail cuts. The stamping fluid, a pure vegetable compound, is entirely harmless and the imprint usually disappears when the meat is cooked.

The fundamental factors considered in grading meat are conformation, finish, and quality.

Official graders, stationed in various cities, are subject to call by packers, wholesalers, retailers, and others. Whoever requests the service pays at the rate of \$2 per hour for the grader's time. Though varying slightly in different plants and according to the number of carcasses to be graded, under favorable conditions the cost of grading is no more than 5 to 6 cents a carcass.

Before being appointed, each Government grader must have had at least 6 years of suitable practical experience in wholesale meat marketing and grading. Precaution is taken to obtain competent men of high integrity. They are then trained in the application of the official standards. Their work is supervised at frequent periods to prevent deviations in their application of the standards.

United States graded and stamped meat is shipped to wholesalers, retailers, hotels, restaurants, and clubs all over the country.

If a dealer is not already ordering graded and stamped meat he is not likely to change his plans unless he thinks that his customers want the Government labeled and stamped meat and that he will benefit by handling it. If consumers want this meat they should ask their dealers for it. In a given city or at a given store, continued demand is likely to bring a supply, even if the Government labeled meat has not previously been carried in stock. This labeling service has been developed especially for the use of consumers.

Government meat graders are stationed in 24 important meat centers. Any large dealer in any part of the country can order from the firms that use this grading and stamping service and, in turn, any retailer can order from these dealers or buy direct from places where graders are located.

For further details, write to the Agricultural Marketing Service, United States Department of Agriculture, Washington, D. C.

¹ This leaflet was originally prepared by the Bureau of Agricultural Economics. In July 1939, the work on which it is based was transferred to the Agricultural Marketing Service.

Issued November 1936

Revised July 1940

Slightly revised July 1941

BEEF GRADING

The official grades for beef

- U. S. Prime.
- U. S. Choice.
- U. S. Good.
- U. S. Commercial.
- U. S. Utility.
- U. S. Cutter.
- U. S. Canner.

During the 1938 calendar year, 602,809,163 pounds of beef were officially graded by Government graders.



When consumers demand Government graded and labeled cuts retailers usually furnish them.

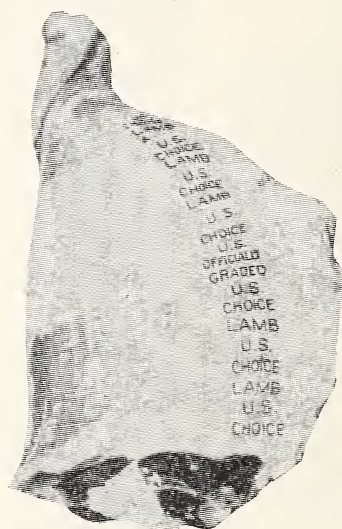
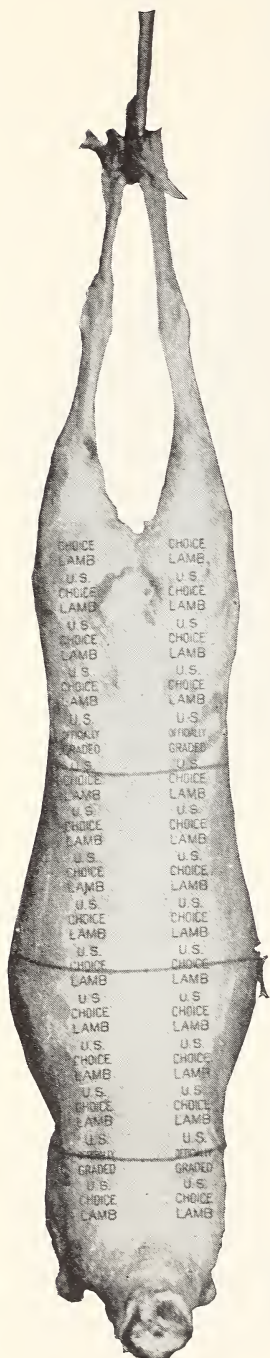
Club Steak

LAMB AND MUTTON GRADING

The official grades for lamb and for mutton are:

- U. S. Prime.
- U. S. Choice.
- U. S. Good.
- U. S. Commercial.
- U. S. Utility.
- U. S. Cull.

Lamb and mutton officially graded by Government graders during the calendar year 1938 amounted to 28,015,418 pounds.



Leg of Lamb

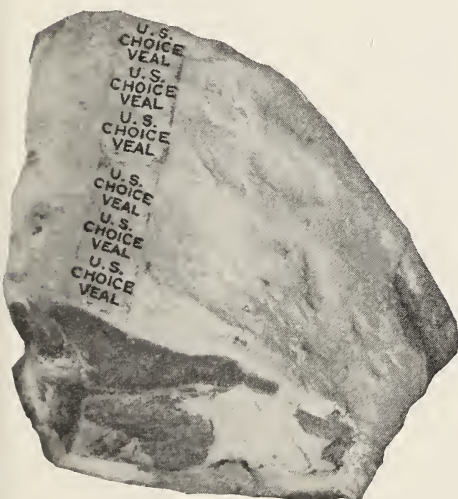
More lamb than mutton is labeled because the quantity of mutton sold in many retail markets is small or even negligible.

VEAL AND CALF GRADING

The official grades for veal are:

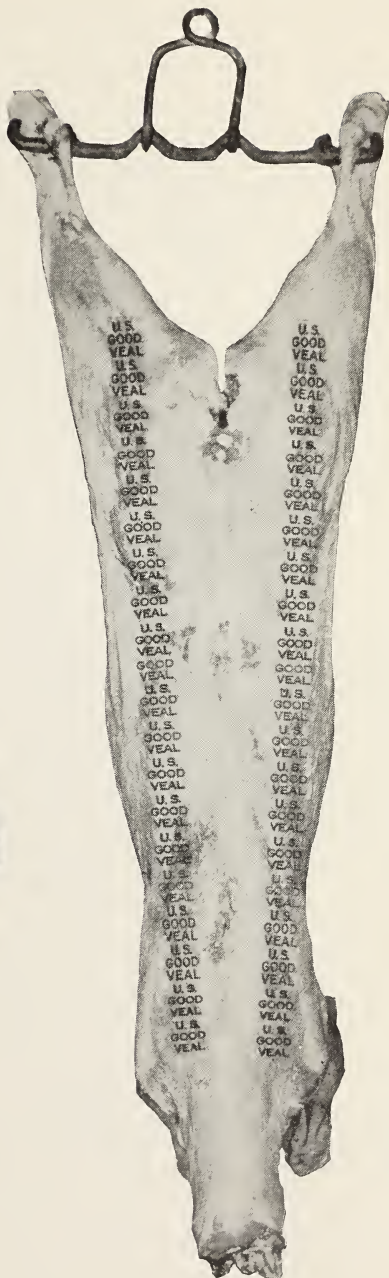
- U. S. Prime.
- U. S. Choice.
- U. S. Good.
- U. S. Commercial.
- U. S. Utility.
- U. S. Cull.

A total of 6,180,318 pounds of veal (and calf) was officially graded by Government graders during the calendar year 1938.



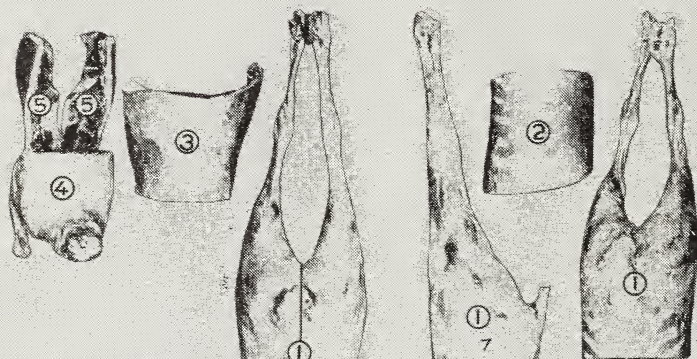
Loin of Veal

Retail cuts of graded and stamped veal or calf are not so prevalent as yet on the retail markets as graded and stamped beef and lamb. The service with regard to veal is newer, but the demand is growing each year.



U. S. DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE

LAMB CHART



WHOLESALE CUTS

① ② AND ⑥ HIND SADDLE

- ① LEG
- ② LOIN
- ⑥ FLANK

③ ④ AND ⑤ FORE SADDLE

- ③ HOTEL RACK
- ④ CHUCK
- ⑤ BREAST

RETAIL CUTS

① LEG

1 TO 4 CHOPS
7 - ROAST

② LOIN

1 TO 13 LOIN AND KIDNEY
CHOPS OR ROAST

③ HOTEL RACK

1 TO 13 RIB OR FRENCH CHOPS

④ CHUCK

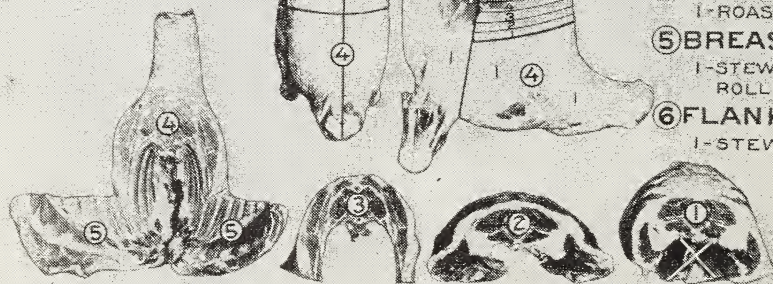
1 - ROASTS AND STEWS

⑤ BREAST

1 - STEWS OR BONED AND
ROLLED ROASTS

⑥ FLANK

1 - STEWS



CHUCKS & BREASTS

HOTEL RACK

LOINS

LEGS

Numerals in circles (○) refer to wholesale cuts. Other numerals refer to retail cuts.

YIELDS OF WHOLESALE CUTS

PER CENT OF CARCASS

- ① ② & ⑥ HIND SADDLE 50.0%
- ③ ④ & ⑤ FORE SADDLE 50.0%

SUBDIVISIONS - PER CENT OF CARCASS

- ① LEGS 33.0%
- ② & ⑥ LOIN AND FLANK 17.0
- ③ HOTEL RACK 12.0
- ④ CHUCK INC. NECK 23.5
- ⑤ BREAST INC. SHANK 14.5

U.S. DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE

BEEF CHART

WHOLESALE AND RETAIL CUTS

1 HIND SHANK
1 TO 3 SOUP BONES
4 - HOCK

2 ROUND
1 TO 14 ROUND STEAKS
15 HEEL OF ROUND

3 RUMP
STEAKS OR ROASTS

4 LOIN END
1 TO 6 SIRLOIN STEAKS

5 SHORT LOIN
1 TO 3 CLUB OR DELMONICO STEAKS
4 TO 11 PORTERHOUSE STEAKS

7 RIB
1 TO 4 RIB ROASTS
5 SHORT RIBS

8 TRIMMED CHUCK
1 & 2 BOTTOM CHUCK ROASTS
3 & 4 TOP CHUCK ROASTS
5 TO 7 CHUCK RIB ROASTS

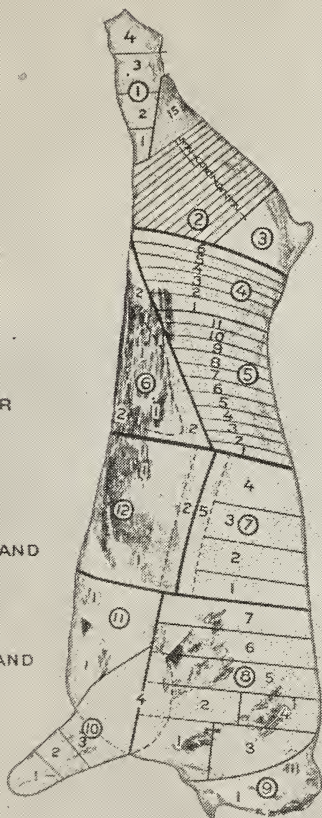
9 NECK
1 - BONELESS ROASTS
STEWES OR HAMBURGER

6 FLANK
1 - FLANK STEAK
2 - STEWS OR HAMBURGER

12 PLATE
1 - STEWS OR BONED AND ROLLED ROASTS
2 - SHORT RIBS

11 BRISKET
1 - STEWS OR BONED AND ROLLED ROASTS

10 FORE SHANK
1 TO 3 SOUP BONES
4 - SHOULDER CLOD



Numerals in circles refer to wholesale cuts and major subdivisions of such cuts. Other numerals refer to retail cuts.

WHOLESALE CUTS AND SUBDIVISIONS

ALL PERCENTAGES BASED ON CARCASS WEIGHT

① TO ⑥ HINDQUARTER	48.0%	⑦ TO ⑫ FOREQUARTER	52.0%
① TO ③ ROUND AND RUMP	24.0	⑦ RIB	9.5
① HIND SHANK	4.0%	⑧ & ⑨ CHUCK	22.0
② BUTTOCK	15.0	⑧ TRIMMED CHUCK	17.0%
③ RUMP	5.0	⑨ NECK	5.0
④ & ⑤ FULL LOIN INC. SUET	20.5	⑩ FORE SHANK	5.5
④ LOIN END	7.0	⑪ BRISKET	6.5
⑤ SHORT LOIN	10.5	⑫ PLATE	8.5
KIDNEY KNOB	3.0		
⑥ FLANK	3.5		

